



TASTING MENU

JANUARY 7TH, 2026

HIRAME CEVICHE

Fuyu persimmon, Murcott tangerine, *Don's Produce* cucumber, serrano, *Stack Farm* chicharrón, coconut leche de tigre

La Val Albariño, *Rías Baixas, Spain 2023*

★Do Ferreiro Albariño, *Rías Baixas, Spain 2023*

HONEYNUT SQUASH & DREAMFARM CHÈVRE CAPPELETTI

Pinn Oak Ridge lamb Sunday gravy, pecorino

Vallepiciola Chianti Classico, *Tuscany, Italy 2022*

★Col d' Orcia Brunello di Montalcino, *Tuscany, Italy 2019*

MONKFISH

prawn mousseline, Beluga lentil, *Snug Haven* spinach, *Small Family Farm* parsnip, shrimp bisque

Division Winemaking Co. Chardonnay "Un," *Willamette Valley, Oregon 2022*

★Jean-Marc Boillot, *Mâcon-Lugny, Burgundy, France 2023*

SEVEN SEEDS FARM ORGANIC PORK BELLY KATSU

Kagayaki rice, pickled *Cattail Organics* kohlrabi, purple daikon radish, shio-tonkatsu broth

Ver Sacrum Garnacha Los Chacayes, *Valle de Uco, Argentina 2022*

★Patricia Green Pinot Noir "Marine Sedimentary," *Willamette Valley, Oregon 2022*

BEEF RIBEYE, SON OF A BEACH FARM

borscht, braised *Driftless Organics* cabbage, potato pavé, *Snug Haven* carrot, pickled ramp, *Whispering Pines* horseradish cream

Aurelius Saint-Émilion, *Bordeaux, France 2020*

★Château Fontenil Fronsac, *Bordeaux, France 2015*

CASHEW TORTE

lime curd, blood orange sorbet, maple candy, mandarin

Max Ferdinand Richter Riesling Kabinett, *Weblener Sonnenuhr Vineyard, Mosel, Germany 2023*

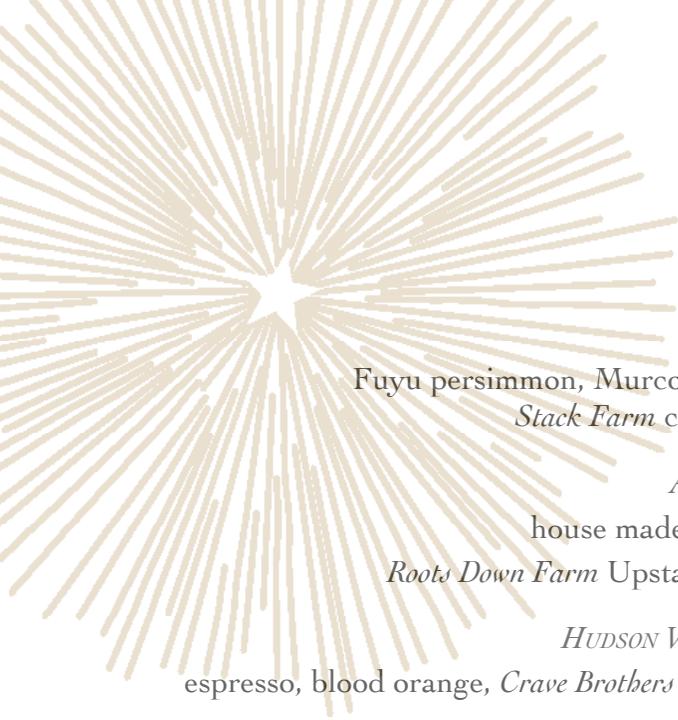
★Karl Erbes Riesling Auslese, *Ürziger Würzgarten, Mosel, Germany 2019*

★RESERVE WINE PAIRING 150 | WINE PAIRING 85

EXECUTIVE CHEF TORY MILLER
PASTRY CHEF KRISTINE MILLER

If you have a health-threatening food allergy, please advise us before ordering.

Consuming raw or under-cooked meats, poultry, seafood, cheeses, mushrooms, legumes, shellfish, aioli, mayo, coleslaw or eggs may increase the risk of food-borne illness, especially if you have medical conditions.



À LA CARTE

FIRST COURSE

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HIRAME CÉVICHE 28

Fuyu persimmon, Murcott tangerine, *Don's Produce* cucumber, serrano, *Stack Farm* chicharrón, coconut leche de tigre

ALPINAGE RACLETTE 28

house made Black Forrest ham, cornichon, *Roots Down Farm* Upstate Abundance potato, baguette, dijonnaise

HUDSON VALLEY FOIE GRAS TORCHON 28

espresso, blood orange, *Crave Brothers* whipped mascarpone, candied hazelnut, spiced ladyfinger

SPICED *SNUG HAVEN* CARROTS 26

Roots Down Farm Badger Flame beets, buttermilk, rye, *Hook's* five year Swiss, marigold honey

HONEYNUT SQUASH & *DREAMFARM* CHÈVRE CAPPELLETTI 28

Pinn Oak Ridge lamb Sunday gravy, pecorino

SECOND COURSE

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TIP PRODUCE SAVOY CABBAGE 48

Badger Flame beet, mushroom conserva, sunchoke tahina, granola, pomegranate, muhammara

MONKFISH 56

prawn mousseline, Beluga lentil, *Snug Haven* spinach, *Small Family Farm* parsnip, shrimp bisque

BIG GLORY BAY KING SALMON 52

dirty rice, *Tipi Produce* red daikon radish, hush puppies, Maine lobster, king crab, New Orleans style barbecue sauce

MACFARLANE PHEASANT POT-AU-FEU 58

foie gras & truffle choux farci, *Savanna Institute* red thumb potatoes, celeriac, pistou, consommé

BEEF RIBEYE, *SON OF A BEACH FARM* 65

borscht, braised *Driftless Organics* cabbage, potato pavé, *Snug Haven* carrot, pickled ramp, *Whispering Pines* horseradish cream

THIRD COURSE

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WISCONSIN ARTISAN CHEESES 24

Uplands Rush Creek Reserve | *Blakesville Creamery* St. Germain | *Marieke* Gouda
strawberry jam, pecan bread, candied pecans

CHOCOLATE RUM CAKE 18

roasted pineapple ice cream, milk chocolate ganache, ginger Bavarian, salted macadamia

DOUGHNUT 18

croissant doughnuts made to order, tossed in spiced sugar
butterscotch budino, cardamom-rum ice cream, brûléed banana, dulce de leche, salted peanut

CHÈVRE CHEESECAKE 18

Concord grape gelée, rosemary shortbread, tawny port cream, pear butter

WINE PAIRING 65

